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INFORMATION SHEET ON DRYING-RATE NOMOGRAPHS

II. BLANCHED SWEET CORN

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Western Regional Research Laboratory, Albany, California FEB 141944

Bureau of Acricultural and Industrial Communication Agricultural Research Administration

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The dependence of dehydrator operation, evaluation, and design upon drying time has been pointed out in a previous information sheet (I. Riced White Potatoes). A method of using drying-rate nomographs for the estimation of drying time and nomographic data pertaining to the drying of riced white potatoes were also presented.

This information sheet presents nomographs which represent the drying characteristics of blanched sweet corn.* The diagrams included are:

Figure 1 - Drying of sweet corn, metal grid trays, cross air-flow, for the moisture-content range of $T_0 = 3.35$ to T = 0.2 Figure 2 - As above, except for T = 0.2 to T_f .

Figure 3 - Values of $f(L_0)$ and f(V) to be applied to θ_r from figure 1.

Figure 4 - Corrections for figure 1 for the case where To is greater than 3.35.

Figures 1 and 2 are similar to those for riced potatoes. The effects of air velocity and tray leading density are significant only over the range of To to T = 0.2 (data covered by figure 1), and figure 2 is independent of these factors. For values other than L_0 = 1.25 lbs./sq.ft. and V = 500 ft./min., figures 1 and 3 are related by the equation:

$$\theta$$
 (at L_o, V) = $\theta_r \cdot f(L_o) \cdot f(V)$

 θ_{r} is the drying time from T_o to T under reference conditions (L_o = 1.25, V = 500), and $f(L_0)$ must be selected from figure 3 at the value of T to which θ_r is measured. The value of f(V) is also obtained from figure 3, but is not dependent upon the moisture content of the material. This method of correcting for the effect of tray loading and of air velocity is approximate, but the error introduced is within the accuracy of the data under any ordinary circumstances.

The effect upon drying time of a value of To** greater than 3.35 (the value of $T_{\rm O}$ for figure 1) may be evaluated from figure 4. This diagram shows the time required for drying from T_0 to T=3.35, and this time must be added to the value of θ_r obtained from figure 1. (The time required for drying between To and an intermediate value of T between T_0 and T=3.35 may also be obtained from this diagram.) If To is less than 3.35, the upper portion of figure 1 may be used to find a time interval which must be subtracted from 0r as obtained from figure 1 without correction. In either case, a plot of td vs. T (as used for laying out the drying curve into steps) must extend to the actual limits of noisture content and air temperature which apply.

**In this work, values of To from 2.6 to 4.2 have been encountered.

^{*}The kernels were cut from the cob after an 8-minute blanch in steam at atmospheric pressure.

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